

# **Panasonic**

## **Operating Instructions**

### **Microwave/Convection Oven**

**Model**  
**NN-9807**  
**NN-9507**  
**700 watts**

Before operating this oven, please read these instructions completely.

# Precautions in the Use of Microwave Ovens for Heating Food

**INSPECTION FOR DAMAGE.** A microwave oven should only be used if an inspection confirms all the following items:

1. The grille is not damaged or broken.
2. The door fits squarely and securely and opens and closes smoothly.
3. The door hinges are in good condition.
4. The door does not open more than a few millimetres without an audible operation of the safety switches.
5. The metal plates of a metal seal on the door are neither buckled nor deformed.
6. The door seals are neither covered with food nor have large burn marks.

**PRECAUTIONS.** Microwave radiation from microwave ovens can cause harmful effects if the following precautions are not taken:

1. Never tamper with or inactivate the interlocking devices on the door.
2. Never poke an object, particularly a metal object, through the grille or between the door and the oven while the oven is operating.
3. Never place metal objects inside the oven. These include saucepans, trays or any other metal utensils or metal-rimmed or metal decorated utensils.
4. Clean the oven cavity, the door and the seals with water and a mild detergent at regular intervals. Never use any form of abrasive cleaner that may scratch or scour surfaces around the door.
5. Never use the oven without the trays provided by the manufacturer.
6. Never operate the oven without a load (i.e. an absorbing material such as food or water) in the oven cavity unless specifically allowed in the manufacturer's literature.
7. Never rest heavy objects such as food containers on the door while it is open.

## Important Instructions

When using microwave oven, basic safety precautions should be followed, including the following:

**WARNING**—To reduce the risk of burns, electric shock, fire, injury to persons or exposure to excessive microwave energy:

1. Read all instructions before using appliance.
2. Some products such as whole eggs and sealed containers—for example, closed glass jars and **sealed baby bottles (with teat)**—may explode and should not be heated in this oven.
3. Use this microwave oven only for its intended use as described in this manual.
4. As with any appliance, close supervision is necessary when used by children.
5. Do not operate this microwave oven if it has a damaged cord or plug, if it is not working properly, or if it has been damaged or dropped.
6. Do not use outdoors.
7. Do not immerse cord or plug in water.
8. Keep cord away from heated surfaces.
9. Do not let cord hang over edge of table or counter.
10. To reduce the risk of fire in the oven cavity:
  - (a) Do not overcook food. Carefully attend microwave oven if paper, plastic, or other combustible materials are placed inside the oven to facilitate cooking.
  - (b) Remove wire twist-ties from bags before placing bag in oven.
  - (c) If materials inside the oven should ignite, keep oven door closed, turn oven off, and disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
11. Use extreme caution when removing tray or disposing of hot grease.

### Earthing Instructions

This microwave oven must be earthed. In the event of an electrical short circuit, earthing reduces the risk of electric shock by providing an escape wire for the electric current. This microwave oven is equipped with a cord having an earthing wire with an earthing plug. The plug must be plugged into an outlet that is properly installed and earthed.

**WARNING**—Improper use of the earthing plug can result in a risk of electric shock.

## WARNING

- a) The appliance should be inspected for damage to the door seals and door seal areas and if these areas are damaged the appliance should not be operated until it has been repaired by service technician trained by the manufacturer.
- b) It is dangerous for anyone other than a service technician trained by the manufacturer to perform any adjustments or repair service.

## Placement of Oven

1. Oven must be placed on a flat, stable surface. For correct operation, the oven must have sufficient air flow. **Allow 10 cm of space at back, 5 cm on both sides and on top of oven. Do not remove feet.**
  - a. Do not block air vents. If they are blocked during operation, the oven may overheat. If the oven overheats, a thermal safety device will turn the oven off. The oven will remain inoperable until it has cooled.
  - b. Do not place oven near a hot or damp surface such as a gas, electric range or sink etc.
  - c. Do not operate oven when room humidity is too high.
2. This oven was manufactured for household use only.
3. This oven may be built into a wall cabinet, if desired. Trim kits may be purchased from a local Panasonic dealer. See page 16 for technical specifications.

## Voltage Warning

The voltage used must be the same as specified on this microwave oven.

Using a higher voltage is dangerous and may result in a fire or other type of accident causing damage.

Low voltage will cause slow cooking.

Panasonic is not responsible for damage or poor performance resulting from the use of this microwave oven with a voltage other than that which is specified.

## Circuits

Panasonic microwave ovens should be operated on a separate 220/240 V 10 A (or 13 A) circuit from other appliances. Failure to do this may cause the power board fuse to blow, and/or food to cook slower.

Do not insert higher value fuse in the power board.

## Glass Ceramic Tray

1. Do not operate the oven without the Roller Ring and Glass Ceramic Tray in place when cooking by Microwave, Combination, Convection and Grill.
2. Only use the Glass Ceramic Tray specifically designed for this oven. Do not substitute any other Glass Ceramic Tray.
3. If Glass Ceramic Tray is hot, allow to cool before cleaning or placing in water.
4. Turntable can turn in either direction.
  - a. If food or utensil on Glass Ceramic Tray touches oven walls, causing the turntable to stop moving, the turntable will automatically rotate in opposite direction. This is normal.
6. Do NOT cook directly on Glass Ceramic Tray. Always place food in a dish, on a rack set in a dish, or on paper towels.

## Roller Ring

1. The ROLLER RING and oven floor should be cleaned frequently to prevent excessive noise and food particle build up.
2. The ROLLER RING MUST ALWAYS be used for cooking together with the Glass Ceramic Tray.
3. Do not lubricate roller rings.

## Food

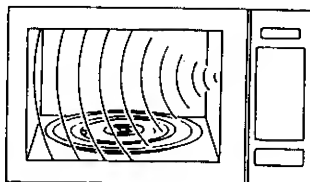
1. Do not use your oven for home canning or the heating of any closed jar. Pressure will build up and the jar may explode. In addition, the microwave oven cannot maintain the food at the correct canning temperature. Improperly canned food may spoil and be dangerous to consume.
2. Do not attempt to deep fat fry in your microwave oven.
3. Do not boil eggs in their shell. (unless otherwise stated in Cookbook.) Pressure will build up and the eggs will explode.
4. Potatoes, apples, egg yolks, whole squash and sausages are examples of foods with nonporous skins. This type of food must be pierced before cooking, to prevent bursting.
5. Whilst heating liquids which contain air, stir several times during heating to avoid eruption of the liquid from the container. Eg., milk or milk based fluids.
6. **Use MEAT THERMOMETER to check the degree of cooking of roasts and poultry.** If undercooked, return to oven and cook a few more minutes at the recommended power level. **DO NOT USE A CONVENTIONAL MEAT THERMOMETER IN THE MICROWAVE OVEN.** (See your cookbook for further information.)
7. **COOKING TIMES given in the cookbook are APPROXIMATE.** Factors that may affect cooking time are preferred degree of moisture content, desired cooking, starting temperature, altitude, volume, size, shape of foods and utensils used. As you become familiar with the oven, you will be able to adjust for these factors.
8. **It is better to UNDERCOOK RATHER THAN OVERCOOK foods.** If food is undercooked, it can always be returned to the oven for further cooking. If food is overcooked, nothing can be done. Always start with minimum cooking times.

## Utensils

1. MICROWAVE BROWNING DISHES or GRILLS are designed for microwave cooking only. Preheating times vary depending on the size of the browning dish and food being cooked. Always follow instructions provided by the browning dish or grill manufacturer. **DO NOT PREHEAT BROWNING DISH MORE THAN 8 MINUTES.**
2. Remove PLASTIC STORE WRAPS, before cooking or defrosting in the oven.
3. When using foil, skewers, warming rack or utensils made of metal in the oven allow at least 2 cm of space between metal material and interior oven walls. If arcing (sparking) occurs remove metal material (skewers, etc.) and/or transfer to a non-metallic container.
4. For FURTHER INFORMATION on cooking utensils, refer to the Introduction in the Microwave Cookbook.

## General Use

1. In order to maintain high quality, Do not operate the oven when empty. The microwave energy will reflect continuously throughout the oven if no food or water is present to absorb energy.

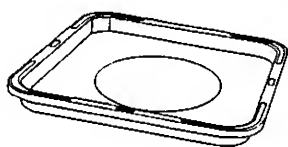


2. If a fire occurs in the oven, touch the STOP/RESET Pad and Leave Door Closed. Disconnect the power cord, or shut off power at the fuse or circuit breaker panel.
3. Do not dry clothes, newspapers or other materials in oven. They may catch on fire.
4. Do not use recycled paper products, as they may contain impurities which may cause sparks and/or fires when used.
5. Do not use newspapers or paper bags for cooking.
6. Do not hit or strike control panel. Damage to controls may occur.
7. POT HOLDERS may be needed when heat is transferred from the hot food to the cooking container and from the cooking container to the Glass Ceramic Tray. Glass Ceramic Tray can be very hot after removing cooking container from oven.
8. Do not store flammable materials next to, on top, or in the oven. It could be a fire hazard.
9. Do not cook food directly on Glass Ceramic Tray unless indicated in recipes. (Food should be placed in a suitable cooking utensil.)
10. Door will get hot during CONVECTION, COMBINATION and GRILL. Please handle door carefully.

# Care of Your Microwave/Convection Oven

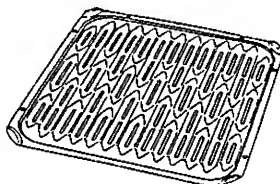
1. Turn the oven off and remove the power plug from the wall socket before cleaning.
2. Keep the inside of the oven clean. When food spatters or spilled liquids adhere to oven walls, wipe with a damp cloth. Mild detergent may be used if the oven gets very dirty. The use of harsh detergent or abrasives is not recommended.
3. The outside oven surfaces should be cleaned with a damp cloth. To prevent damage to the operating parts inside the oven, water should not be allowed to seep into the ventilation openings.
4. If the Control Panel becomes wet, clean with a soft, dry cloth. Do not use harsh detergents or abrasives on Control Panel.  
When cleaning the Control Panel, leave oven door open to prevent oven from accidentally turning on. After cleaning touch STOP/RESET Pad to clear display window.
5. If steam accumulates inside or around the outside of the oven door, wipe with a soft cloth. This may occur when the microwave oven is operated under high humidity conditions and in no way indicates malfunction of the unit.
6. It is occasionally necessary to remove the glass ceramic tray for cleaning. Cool tray completely before washing. Wash the glass ceramic tray in warm sudsy water or in a dishwasher. If grease accumulates or is difficult to remove, the tray may be cleaned with a nonabrasive nylon mesh scouring pad and a nonabrasive cleanser. Handle with care as tray is heavy and can be broken if dropped.
7. The roller ring and oven cavity floor should be cleaned regularly to avoid excessive noise. Simply wipe the bottom surface of the oven with mild detergent water or window cleaner and dry. The roller ring may be washed in mild sudsy water or dish washer. Cooking vapors collect during repeated use but in no way affects the bottom surface or roller ring wheels.  
When removing the roller ring from cavity floor for cleaning, be sure to replace in the correct position.
8. The interior of the oven is stainless steel. To prevent baked-on soil, clean food spatters or spilled liquids as they occur. For hard to remove soil, use a mild detergent, a nonabrasive cleanser or spray with an all purpose cleaner and wipe dry. **DO NOT** use harsh detergents or abrasive cleaners on any oven surface.  
To help loosen soil before cleaning, heat 2 cups of water in a 4-cup glass measure on HIGH power for 5 minutes or until boiling.
9. If it becomes necessary to replace the oven light, please consult a Panasonic Service Center or authorized technician. To prevent an electric shock do not remove outer cover or attempt to replace the oven light.

# Accessories and Use



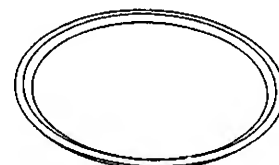
**Drip Tray**

Only use the Drip Tray for Grilling.



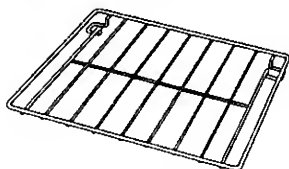
**Grill Tray**

Use with the Drip Tray. Grill Tray helps prevent spattering. Only use the Grill Tray for Grilling.



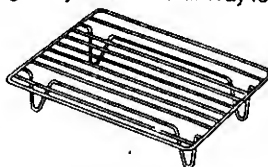
**Glass Ceramic Tray**

The Glass Ceramic Tray should always be used in the oven.



**Oven Roasting Rack**

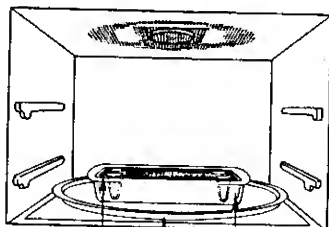
Oven Roasting Rack is used for CONVECTION and GRILL.



**Wire Rack**

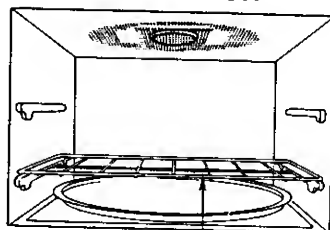
Use the Wire Rack for COMBINATION.

## COMBINATION



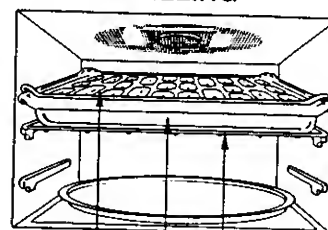
Wire Rack  
Oblong Baking Dish  
Glass Ceramic Tray

## CONVECTION



Oven Roasting Rack

## GRILLING



Grill Tray  
Oven Roasting Rack  
Drip Tray

# Cooking Utensils

Following is a summary chart in which you will find the correct use of cooking utensils in the oven.

Cookware		Microwave	Convection	Combination	Grilling
	Heat-Resistant Glass, Glass-Ceramic (Pyrex®, Fire King®, Corning Ware®, etc.)	YES (Do not use utensils with metal trim)	YES	YES	YES, if heat-safe to 250°C.
	Ceramic	YES (Do not use utensils with metal trim)	YES	YES (Utensils with no metal trim)	NO
	Metal	NO	YES	NO	YES
	Non Heat-Resistant Glass	NO	NO	NO	NO
	Microwave-Safe Plastics	YES**	NO	YES*	NO
	Plastic Films & Wraps	YES**	NO	NO	NO
	Paper Products	YES**	NO	NO	NO
	Straw, Wicker & Wood	YES*	NO	NO	NO
	Browning Dishes	YES	NO	NO	NO

\*Yes, if heat-safe to 190°C.

\*\*If Convection or Combination was used prior to Microwave, allow glass ceramic tray to cool 15–20 min. before using, or for short periods of time, for straw, wicker & wood.

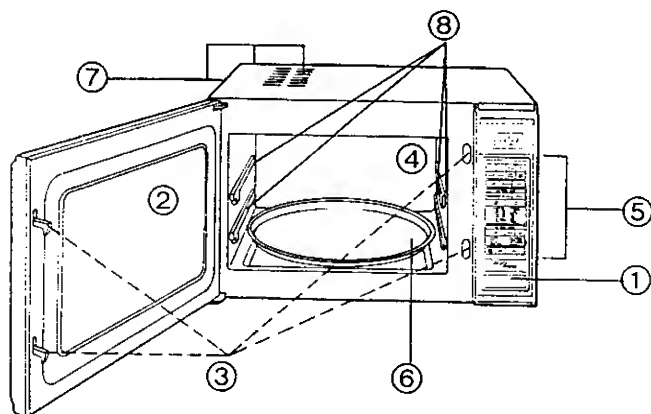
NOTE: FOR MORE INSTRUCTIONS ON THE CORRECT USE OF UTENSILS IN YOUR OVEN, PLEASE READ THE INTRODUCTION SECTION IN THE PANASONIC COOKBOOK.

## Accessory Use Chart

The following chart is the correct way to use all accessories supplied with this oven. Refer to Accessories on page 5 in this manual, only use the accessories with this oven. For more detailed instructions, read your Panasonic Cookbook.

Accessories	Microwave Cooking	Convection	Combination Cooking	Grilling
Drip Tray	No	No	No	Yes
Grill Tray	No	No	No	Yes
Glass Ceramic Tray	Yes	Yes	Yes	Yes
Oven Roasting Rack	No	Yes	No	Yes
Wire Rack	Yes	Yes	Yes	No

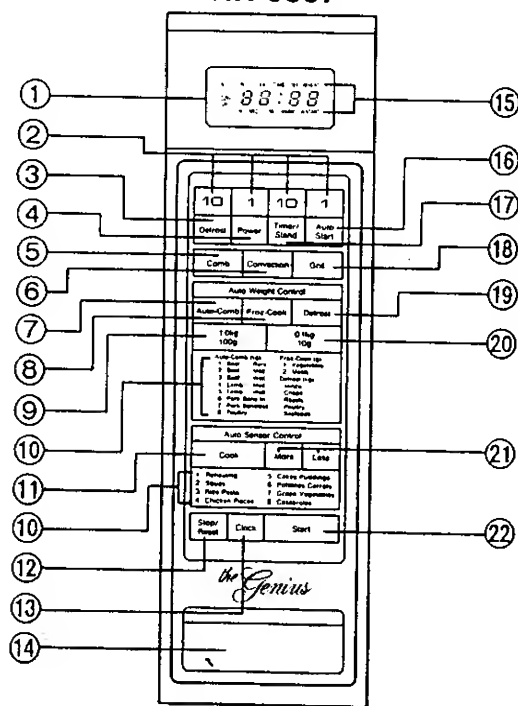
## Feature Diagram



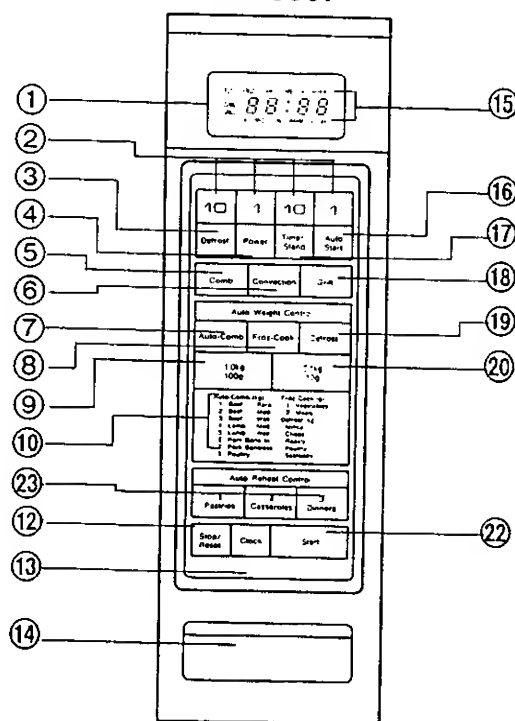
- ① Door Release Button
- ② Oven Window
- ③ Door Safety Lock System
- ④ Oven Air Vents
- ⑤ Control Panel
- ⑥ Glass Ceramic Tray
- ⑦ External Oven Air Vents (top and back)
- ⑧ Oven Roasting Rack Guide

## Control Panel

NN-9807



NN-9507



### Controls with Auto Count-Up Feature\*

- |                                |                                   |  |
|--------------------------------|-----------------------------------|--|
| ① Display Window               | ⑨ 1.0 kg/100 g Pad*               | ①⑦ Timer/Stand Pad                       |
| ② Time Pads*                   | ⑩ Cooking Guide                   | ①⑧ Grill Pad*                            |
| ③ Defrost Pad                  | ⑪ Auto Sensor Cook Pad* (NN-9807) | ①⑨ Auto Weight Defrost Pad               |
| ④ Power Pad*                   | ⑫ Stop/Reset Pad                  | ②⑦ 0.1 kg/10 g Pad*                      |
| ⑤ Combination Pad*             | ⑬ Clock Pad                       | ②① Desired Cooking Control Pad (NN-9807) |
| ⑥ Convection Pad*              | ⑭ Door Release Button             | More Pad                                 |
| ⑦ Auto Weight Combination Pad* | ⑮ Indicator Lights                | Less Pad                                 |
| ⑧ Auto Weight Froz-Cook Pad*   | ⑯ Auto Start Pad                  | ②② Start Pad                             |
|                                |                                   | ②③ Auto Reheat Control Pads* (NN-9507)   |

# Controls and Operation Procedure

## CLOCK Pad: (12 HOUR CLOCK)

When oven is first plugged in, the colon will appear in the display window.

### To set clock

#### Step 1. Touch CLOCK Pad.

► Colon will blink.

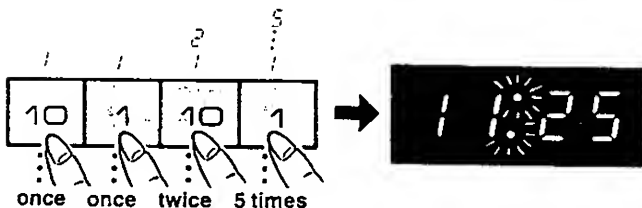


#### Step 2. Enter time of day by touching appropriate TIME Pads.

► Time appears in display window; colon is blinking.

**Example: To set 11:25**

Touch TIME Pads from left to right as follows:



#### Step 3. Touch CLOCK Pad.

► Colon stops blinking; time of day is entered and locked into display.

### NOTES ON CLOCK:

1. To reset time of day touch CLOCK Pad twice within two seconds to clear the time. Colon will begin to blink. Enter the correct time of day by following the above procedures.
2. The clock will keep the time of day as long as oven is plugged in and electricity is supplied.
3. This is a 12 hour clock with no distinction between AM and PM.

## STOP/RESET Pad:

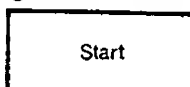
**Before cooking:** One tap clears your instructions.

**During cooking:** One tap temporarily stops the cooking process. Another tap cancels all your instructions and time of day appears in display window.



## START Pad:

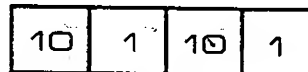
One tap allows oven to begin functioning. If door is opened or STOP/RESET Pad is touched once during oven operation, START Pad must again be touched to restart oven.



## TIME Pad:

### 1. Basic Time Setting—Grill and All Microwave power levels.

The Pads serve as a 10 minute pad, 1 minute pad, 10 second pad and 1 second pad from the left, and can be programmed up to 99 minutes and 99 seconds.



**Example: To set 13 minutes 45 seconds**

Touch;

10 MIN Pad: once

1 MIN Pad: 3 times

10 SEC Pad: 4 times

1 SEC Pad: 5 times



### 2. Combination and Convection.

The 10 minute pad serves as a 1 hour pad.

The 1 minute pad on the left is an inoperable pad.

The 10 second pad serves as a 10 minute pad and the 1 second pad serves as a 1 minute pad. These time pads can be programmed up to 9 hours 99 minutes.

**Example: To set 2 hours 25 minutes**

Touch;

1 HOUR Pad: twice

10 MIN Pad: twice

1 MIN Pad: 5 times



## POWER Pad: (Microwave)

Automatically counts down from High to Warm. The following is the approximate wattage for each power level.

Power

HIGH	700 W
MEDIUM	490 W
M. LOW	370 W
DEFROST	240 W
LOW	210 W
WARM	80 W

## Door Release Button:

### Opening Door:

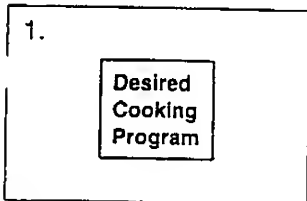
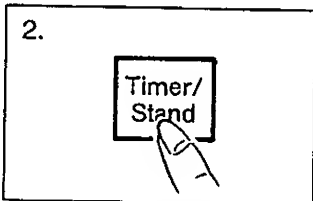
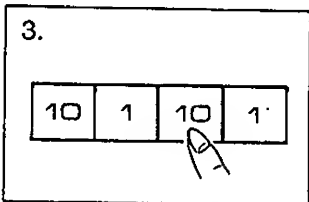
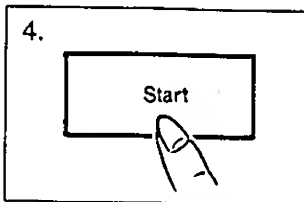
Opening the door during cooking will stop the cooking process without canceling the program. Cooking resumes as soon as the door is closed and START Pad is touched. The oven light will stay on or turn on whenever the door is opened.

### Beep Sound:

When a pad is touched correctly, a beep will be heard. If a pad is touched and no beep is heard, the unit has not or cannot accept the instruction. The oven will beep twice between programmed stages. At the end of any complete program, the oven will beep 5 times. At the end of preheat, the oven will beep 3 times.

## Timer/Stand

This feature allows you to programme a Stand Time after cooking is completed and to programme the oven as a minute timer.

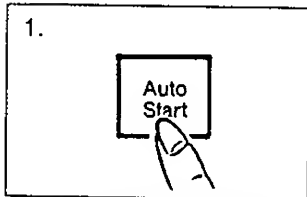
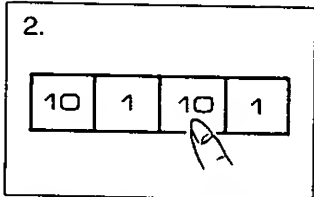
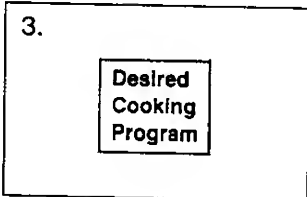
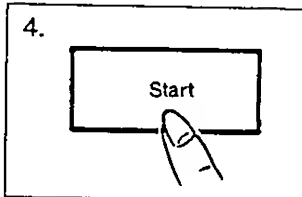
1. 
  - Programme desired cooking programme according to directions already given in this manual.
2. 
  - Touch TIMER/STAND Pad.
3. 
  - Set desired amount of time by touching TIME Pads.
4. 
  - Touch START Pad.

### NOTES ON TIMER/STAND:

1. If oven door is opened during the Timer/Stand, the time in display window will continue to count down.
2. This pad can also be utilized as a Timer if you start from step 2 as shown above.

## Auto Start

This feature allows you to programme the time of day you want cooking to start.

1. 
  - Touch AUTO START Pad.
2. 
  - Set the time of day you want the oven to begin cooking by touching TIME Pads.
3. 
  - Programme desired cooking programme according to directions already given in this manual. (using power and time).
4. 
  - Touch START Pad.

### NOTES ON AUTO START:

1. With the Auto Start feature, the oven may be programmed to start cooking up to 11 hours and 59 minutes before cooking starts.
2. To recall selected start time before cooking, touch AUTO START Pad. Start time will appear in display window while your finger is touching the pad.
3. One or two stage cooking can be programmed after Auto Start.
4. Auto Start cannot be programmed before any Auto Control Function, Grill and Defrost. This is to prevent the starting temperature of the food from rising before defrosting or cooking begins. A change in the starting temperature could cause inaccurate results.
5. Auto Start cannot be programmed unless clock is set.

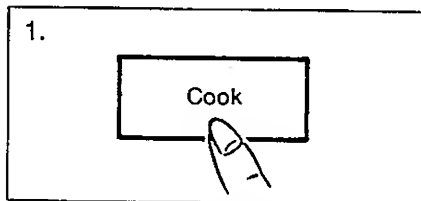


# MICROWAVE

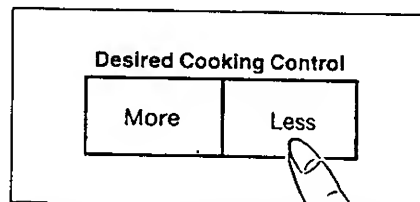
## Auto Sensor Cooking (NN-9807)

Auto Sensor Cooking allows you to cook most of your favourite foods without having to select cooking times and powers. The oven does it all automatically.

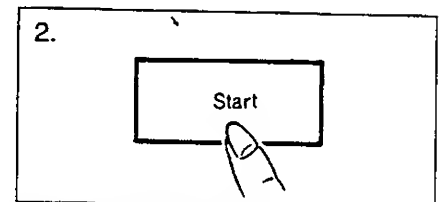
For correct cooking results on Auto Sensor Cycles, be sure to cover foods securely with plastic wrap or place foods in a glass casserole with a tight fitting lid. If the lid does not fit securely, cover also with plastic wrap. For further information refer to the Microwave Cookbook and Auto Sensor recipes.



- Touch the appropriate **AUTO SENSOR COOK CONTROL** Pad until the desired Auto Cycle number (A1–A8) appears in display window.



- If desired, touch **MORE** Pad or **LESS** Pad for your desired cooking result.




- Touch **START** Pad.

### DESIRED COOKING Pads:

Preferences for cooking results vary with each individual. After having used the Auto Sensor Cycles a few times, you may decide you would prefer your food cooked slightly more or slightly less. By using the **DESIRED COOKING CONTROL**, the Auto Sensor programme can be adjusted to cook food for a longer or shorter time.

### NOTES ON AUTO SENSOR COOKING:

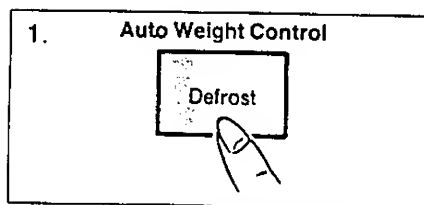
1. The Auto Sensor system works by detecting a build-up of steam on the humidity sensor. As foods cook in a microwave oven, steam is produced. When foods are covered, the steam will build up and escape from the dish in a burst. This burst of steam is detected by the humidity sensor and then the oven automatically calculates the remaining cooking time.
2. When an Auto Sensor Cycle is selected, A1 through A8 will appear in the display window. The oven door should not be opened for longer than one minute when A1 through A8 appears in the display window. Opening the door may cause inaccurate cooking results. Once the steam is detected, a two beep signal is heard, and the remaining cooking time immediately appears in the display window and begins to count-down. At this time, the oven door may be opened to stir, turn or add foods. When using A1 no flash up, or remaining time will appear in display window.
3. Auto Sensor Cooking is successful with the foods and recipes found in the cookbook and marked with the Symbol . Because of the vast differences in food composition, recipes and charts without the Auto Sensor symbol should be prepared in your oven using the Power and Time features.
4. The room air temperature surrounding the oven should not be above 35°C when using Auto Sensor Cooking feature. Inaccurate cooking may result.
5. Foods less than 125 grams should be cooked by power and time, not by the Auto Sensor Cooking Cycle.
6. When the remaining cooking time is over 60 minutes, the time will appear as hours and minutes.
7. All foods for Auto Sensor Cooking are taken from their normal storage place.
8. Before using the Auto Sensor feature make sure Glass Ceramic Tray in the oven is dry to assure best Auto Cooking results.
9. Desired Cooking cannot be used with Cook A1.
10. If Auto Sensor Cooking is programmed a short time after Convection, Grill or Combination Cooking, "HOT" will appear in display window. The HOT sign indicates that the oven cavity is too hot for the correct operation of the Auto Sensor Function. While the HOT sign is in display window, the unit cannot be operated by Auto Sensor, and room temperature air is circulated in the oven cavity to cool it. You may leave the door ajar to cool the unit. After the unit is cooled, the oven beeps 5 times and time of day appears in display window. Auto Sensor cycles can now be programmed. The oven can cool it with self-contained cooling fan by touching START Pad on "HOT" indicated condition.
11. The appropriate food categories for each Auto Sensor Cycle are as follows.

Cycle	Cook (Warm)	Cycle	Cook (Warm)
A1	Reheating	A5	Cakes, Pudding
A2	Soups	A6	Potatoes, Carrots, Cauliflower, Pumpkin
A3	Rice, Dried Pasta Lentils, Peas, Beans	A7	Zucchini, Squash, Broccoli, Spinach
A4	Whole Fish, Chicken Pieces, Whole Chicken	A8	Casseroles, Corned Silverside

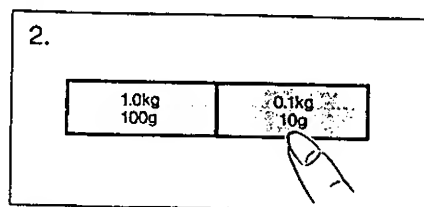
# MICROWAVE

## Auto Weight Defrost

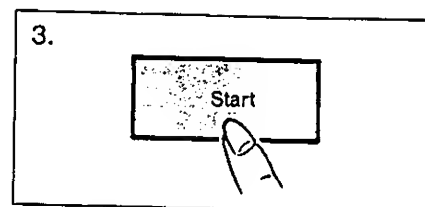
This feature allows you to defrost meat, poultry or seafood by weight. Weight must be programmed in kilograms and tenths of a kilogram.



- Touch Auto Weight Defrost Pad.



- Set the weight of your food by touching 1.0 kg/100 g Pad and/ or 0.1 kg/10 g Pad.



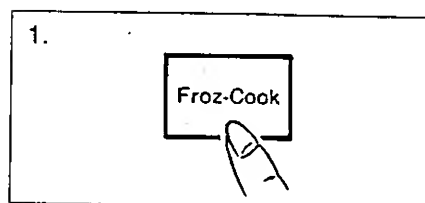
- Touch START Pad.

### NOTES ON AUTO WEIGHT DEFROST:

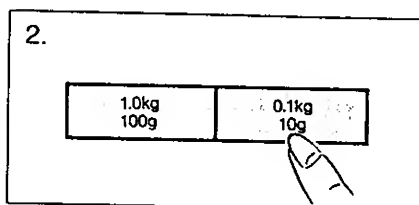
1. Stand time or power and time cooking may be programmed after Auto Weight Defrost.
2. Auto Start can not be programmed before Auto Weight Defrost.
3. For further information on Auto Weight Defrost refer to the Panasonic Cookbook.

## Auto Weight Frozen Cook

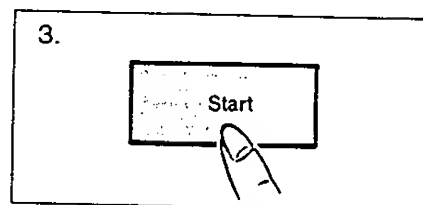
This feature allows you to cook frozen foods by weight. Choose a frozen cook category and programme the weight of the food. Weight must be programmed in grams.



- Touch AUTO WEIGHT FROZEN COOK Category Pad to select Froz-Cook Category 1 or 2.



- Set the weight of your frozen foods in grams by touching 1.0 kg/100 g Pad and/or 0.1 kg/10 g Pad. (Max. weight 990 g)



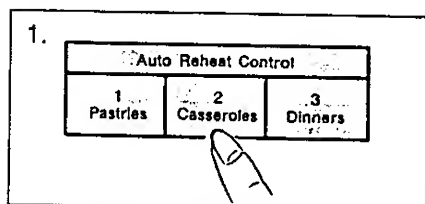
- Touch START Pad.

### NOTES ON AUTO WEIGHT FROZEN COOK:

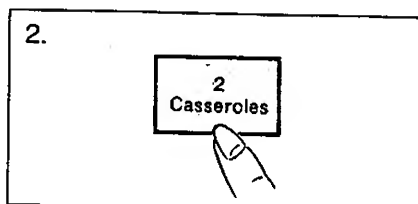
1. Stand time or a power level can be programmed after Auto Weight Frozen Cook.
2. The shape and size of the food will determine the maximum weight the oven can accommodate.
3. For further information on Auto Weight Frozen Cook refer to the Panasonic Cookbook.

## Auto Reheat (NN-9507)

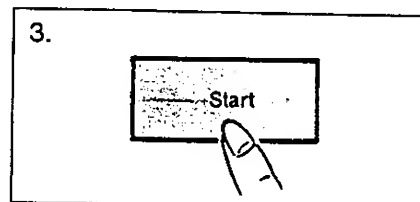
This feature allows you to reheat 1 to 4 servings of foods without having to select cooking times and powers. The oven does it all automatically.



- Press Auto Reheat Category Pad (1, 2 or 3).



- The desired number of servings (1-4) appears in display window.



- Touch Start Pad.

# MICROWAVE

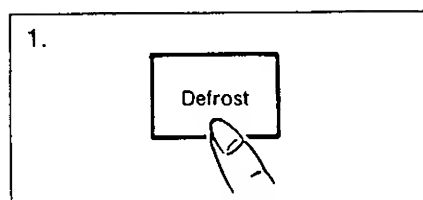
## NOTES ON AUTO REHEAT:

There are 3 categories for Auto Reheat. Listed below are the recommended foods and serving sizes for each category.

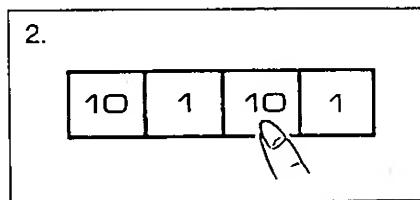
Category	Food	Serving Number	Serving Size (Approx.)	Starting Temp. of Food
1	Pastries	1-4	125-200 g each	Refrig. Temp.
2	Casseroles	1-4	250 g per serve	Refrig. Temp.
3	Plated Dinners	1-4	250-300 g each	Refrig. Temp.

## Defrost

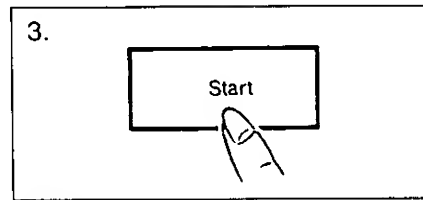
When DEFROST is selected, the automatic cycle divides the defrosting time into 8 periods which alternate between defrost and stand. DEFROST power is approximately 240 watts.



•Touch DEFROST Pad.



•Set defrost time by pressing TIME Pads.

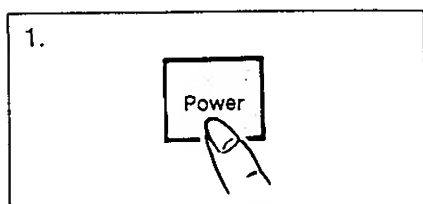


•Touch START Pad.

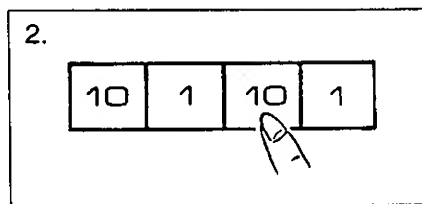
## Time Cooking

This feature allows you to programme the cooking time.

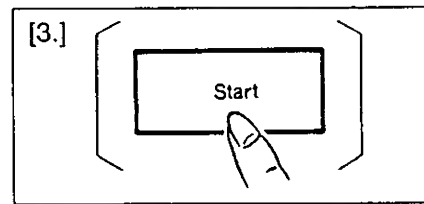
### One Stage Cooking



•Select cooking power by touching POWER Pad.

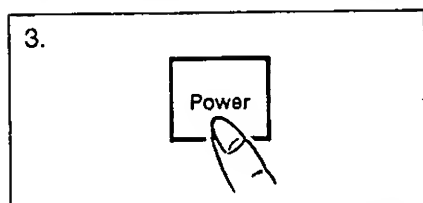


•Set cooking time by touching TIME Pads.

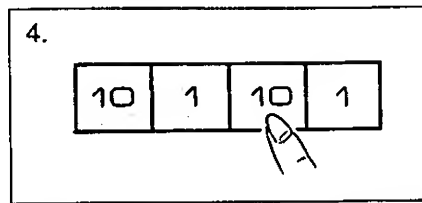


•Touch START Pad.  
Do not touch if proceeding to 2 or 3 stage cooking.

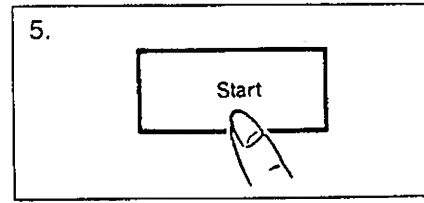
### Two Stage Cooking/Three Stage Cooking



•Before touching START Pad (as above), select second stage cooking power by touching POWER Pad.



•Set second stage cooking time by touching TIME Pads.  
Repeat steps 3 and 4 for three stage cooking.



•Touch START Pad.

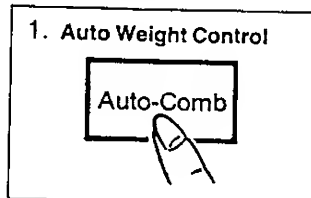
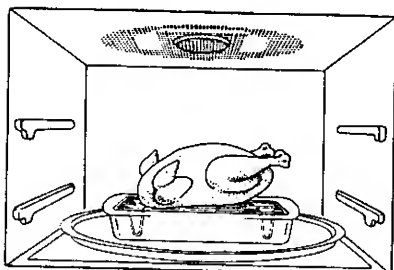
## NOTES ON DEFROST/TIME COOKING:

1. Your oven can be programmed up to 3 stages.
2. Stand time can be programmed after Time Defrost/Time Cooking.

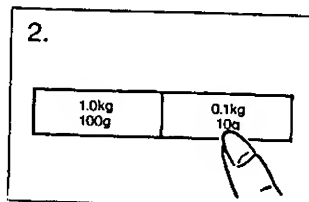
# COMBINATION

## Auto Weight Combination Cooking

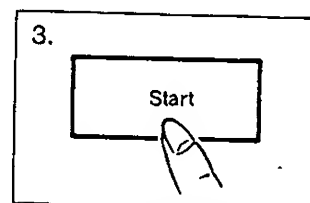
This feature allows you to cook meat or poultry by weight. Choose a cook category and program the weight of the food. Weight must be programmed in kilograms and tenths of a kilogram.



1. Auto Weight Control  
• Press **AUTO WEIGHT COMBINATION COOKING** Category Pad to select category 1 through 8.



2. Set Weight of Food.



3. Touch **START** Pad.

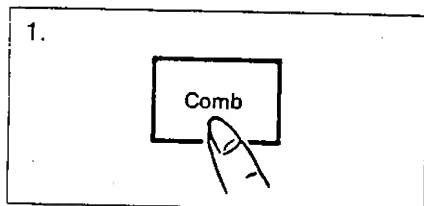
### NOTES ON AUTO WEIGHT COMBINATION:

- There are 8 categories for Auto Weight Combination. Listed are the recommended foods and maximum weight.
- The shape and size of the meat will determine the maximum weight the oven can accommodate.
- Stand time or a power level can be programmed after Auto Weight Combination.
- For further information on Auto Weight Combination refer to the Panasonic Cookbook.

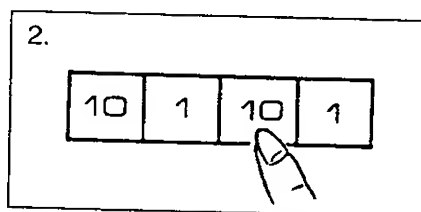
Category	Food	Maximum Weight
1	Beef (Rare)	3 kg
2	Beef (Medium)	3 kg
3	Beef (Well)	3 kg
4	Lamb (Medium)	3 kg
5	Lamb (Well)	3 kg
6	Pork Bone-In	3 kg
7	Pork Boneless	3 kg
8	Poultry	6 kg

## Combination Cooking

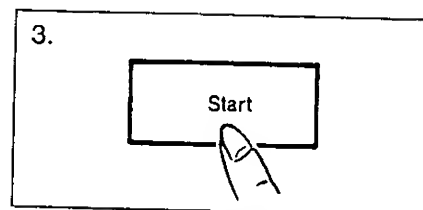
There are 4 combination settings. These settings are automatic, there is no need to set oven temperature or microwave power level.



1. Select Combination cooking program by pressing **COMBINATION** Pad 1 to 4.



2. Set Cooking time by pressing **TIME** Pad.



3. Touch **START** Pad.

### NOTES:

- When selected cooking time is less than one hour, time counts down second by second.
- When selected cooking time is over one hour, time counts down minute by minute until only "59 00" (59 minutes) remain. Display then indicates minutes and seconds and counts down second by second.
- Refer to the introduction in your Panasonic Cookbook for additional information on each setting.

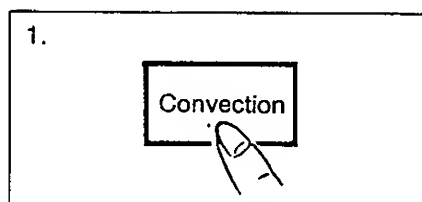
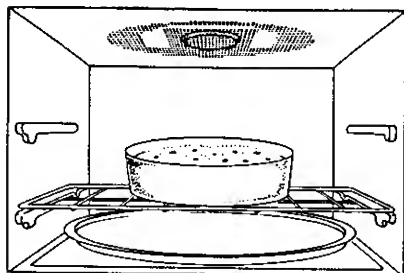
Category	Food
1	Beef (Well)
2	Beef (Med, Rare)
3	Lamb, Turkey
4	Pork, Chicken, Cakes & Biscuits

## Convection

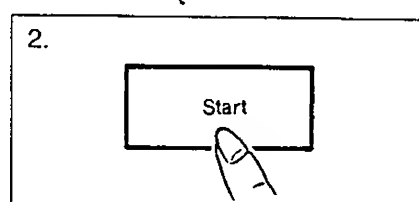
Automatically counts-up in 10°C. increments from 130°C to 250°C. Touching CONVECTION pad during preheating or cooking shows the programmed temperature in display window.

## Auto Preheating

For your convenience, this oven is equipped with Auto Preheating feature so that you don't have to set preheating time or reset oven temperature after preheating for cooking. Preheat when indicated in recipes and charts. Please do not open door during preheating.



1. **Press CONVECTION Pad for desired oven temperature. (130°C–250°C)**

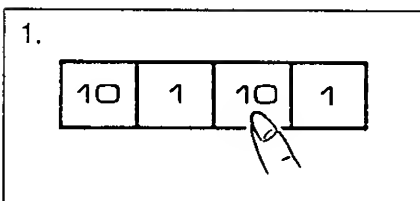


2. **Touch START Pad.**

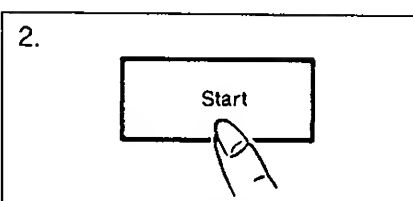
### NOTES:

1. After completion of preheating, open oven door and place food inside oven. If oven door is not opened after preheating, oven will maintain the selected temperature for 30 minutes. After 30 minutes, oven will shut off automatically.
2. For more detailed information on when to preheat, refer to your Panasonic Cookbook.

## Convection Cooking



1. **After Auto Preheating, set cooking time by pressing appropriate time Pad.**



2. **Touch START Pad.**

### NOTES:

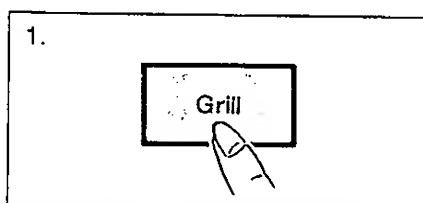
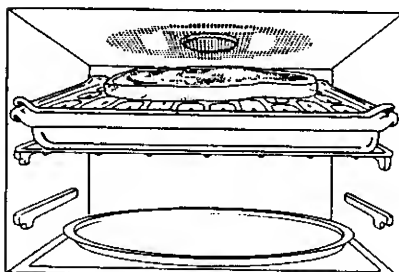
1. After the convection temperature has been selected and start pad has been touched, a "P" will appear stationary in the display window. When "P" flashes oven has preheated and is ready for use.
2. When selected cooking time is less than one hour, time counts down second by second.
3. When selected cooking time is over one hour, time counts down minute by minute until only "59 00" (59 minutes) remain. Display then indicates minutes and seconds and counts down second by second.
4. For recipes that do not require preheating, convection temperature must be selected before pressing TIME Pads.

# GRILLING

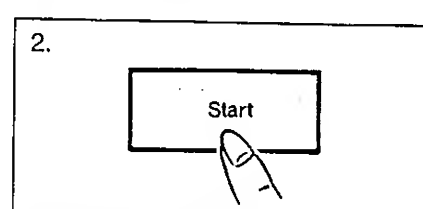
Automatically counts-up for the desired Grill Setting. There are 2 Grill settings. The oven temperature for GRILL 1 is 250°C. The oven temperature for GRILL 2 is 230°C.

## Auto Preheating

For your convenience, this oven is equipped with Auto Preheating feature so that you don't have to set preheating time or reset oven temperature after preheating for cooking. Preheat when indicated in recipes and charts.



• Press GRILL Pad for desired Grill category (1 or 2).

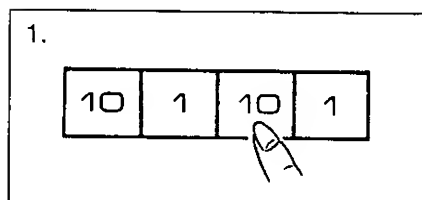


• Touch START Pad.

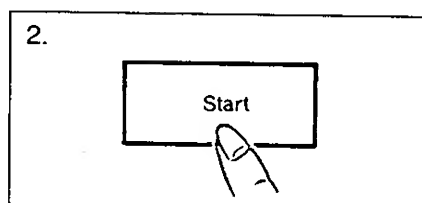
### NOTES:

1. After selecting grill category and touching start pad a "P" will appear stationary in the display window. When "P" flashes Grill has preheated and is ready for use.
2. If oven door is not opened after preheating, oven will maintain the selected temperature for 30 minutes. After 30 minutes, oven will shut off automatically.
3. After completion of preheating, open oven door and place food on Grill Tray set in Drip Tray and place on Oven Roasting Rack in the Oven.
4. For more detailed information on when to preheat, refer to your Panasonic Cookbook.

## Grill Cooking



• After Auto Preheating, set cooking time by pressing TIME Pads.



• Touch START Pad.

### NOTE:

For recipes that do not require preheating, Grill category (1 or 2) must be selected before pressing Time Pads.

# Operation Check

Examine the new oven for any evidence of shipping damage. Check the operation when you unpack the unit and then at any time you are not sure the oven is working properly.

1. Plug the cord into a three-prong earthed wall receptacle 220/240 V.
  2. Place glass ceramic tray and roller ring properly inside the oven cavity.
  3. Set the clock (see page 7).
  4. Place a cup of water (at room temperature) on the glass tray.
  5. Close the door.
  6. Select cooking power by touching POWER Pad once for "High".
  7. Set cooking time for 2 to 3 minutes and touch START Pad. (Oven light and Cooking Indicator Light turn on. Turntable rotates and microwave activity begins.)
  8. After 2 to 3 minutes, microwave activity will cease. (Oven light and Cooking Indicator Light turn off. Turntable stops.)
  9. If oven is operating normally, the water should be boiling.
- Note: If lower cooking power (example: LOW) is selected, it will take a longer time to heat the water to a boil.

## Questions and Answers

- Q:** Why won't my oven turn on?
- A:** When the oven does not turn on, check the following:
1. Is the oven plugged in securely? Remove plug from outlet, wait 10 seconds and reinsert.
  2. Check circuit breaker or fuse. Reset circuit breaker or replace fuse if it is tripped or blown.
  3. If the circuit breaker or fuse is all right, plug another appliance into the outlet. If the other appliance works, there probably is a problem with the oven. If the other appliance does not work, there probably is a problem with the outlet.
- If it seems there is a problem with the oven, contact an authorized Servicer.
- Q:** Why does steam accumulate on the oven door?
- A:** During cooking, steam is given off from the food. Most of the steam is removed from the oven by the air which circulates in the oven cavity. However, some steam will condense on cooler surfaces such as the oven door. This is normal.
- Q:** Can foil TV dinner trays be placed in the oven?
- A:** Frozen dinners or entrees may be heated in the foil tray, if the tray is less than 2–3 cm. high. Remove tray from box. Remove foil cover. Cover with plastic cover or plastic wrap. Place foil tray in center of oven. Leave at least 2.5 cm space between foil tray and oven walls. Heat only 1 foil tray in the oven at a time.
- Q:** When can I open the door during Auto Sensor Cooking?
- A:** The door may be opened when the remaining cooking time appears in the display window. Opening the door for longer than one minute when the cycle number is in the display window, may cause inaccurate cooking results.
- Q:** How are foods covered for Auto Sensor Cooking?
- A:** Foods, except for whole potatoes or squash which should always be pierced before cooking, should always be cooked covered. Dishes with matching lids, should be covered with the lid. If lid does not fit securely cover also with Plastic wrap. Otherwise, cover the dish with plastic wrap. Lay the plastic wrap over the dish and smooth down around the sides.
- Q:** There are humming and clicking noises from my oven when I cook by Combination. What is causing these noises?
- A:** The noises occur as the oven automatically switches from microwave power to convection heat to create the combination setting. This is normal.
- Q:** Can I check the oven temperature while cooking or preheating by Convection?
- A:** Yes. Touch the CONVECTION Pad and the oven temperature will appear in the display window until you release your finger from the pad.
- Q:** Can I use conventional thermometer in the oven?
- A:** Only when you are using Convection or Grill cooking methods. The metal in some thermometers may cause arcing in your oven and should not be used on Microwave and Combination cooking methods.
- Q:** Can I easily prepare my favorite recipes using Convection?
- A:** Yes. You can prepare your favourite recipe according to conventional cooking methods. Then check in instructions in the Panasonic Cookbook for suggested oven temperatures and cooking times.
- Q:** How do I check to see when the food is cooked?
- A:** Consult your cookbooks for suggested desired cooking tests. A few tests are:
- A cake should pull away from the sides of the pan.
  - A toothpick or cake skewer should be clean when removed from the centre of a cake.
  - Cookies, pies, and cream puffs should be golden brown.
  - Meat is fork tender.
  - Poultry juices are clear yellow, and the drumstick moves freely.
- Q:** What should I do if "FAIL" appears in display window?
- A:** If "FAIL" appears in display window, please remove the plug from the AC wall outlet and contact the nearest Authorized Panasonic service centre.

# Technical Specifications

Power Consumption:	Microwave Heater	6.0 amps, 1400 W 6.6 amps, 1580 W	Oven Cavity Dimensions:	240 mm (H)×406 mm (W)×395 mm (D)
Output:	Microwave Heater	700 W 1515 W	Operating Frequency:	2,450 MHz
Outside Dimensions:		390 mm (H)×606 mm (W)×470 mm (D)	Built in Trim Kit:	NN-TK907
			Uncrated Weight:	30 kg

Weight and dimensions shown are approximate.  
Specifications subject to change without notice.

**Panasonic**  
Matsushita Electric Trading Co., Ltd.  
P.O. Box 288, Central Osaka Japan